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"Hubbard" Grape, our new introduction. See page 6.

T. S. HUBBARD COMPANY
Grape Vine Specialists
FREDONIA • NEW YORK

American-Grown Grape Vines For American Home Gardens



MONG all the fruits that are grown in America there is not one that can be produced with so little effort as Grapes. The vines will grow almost anywhere; they require very little care; the plants occupy only a square foot or two of garden-space; they may be planted beside a fence and the vines trained along it, if one does not have room for a trellis.

Frequently a shelter is needed for a back porch or a summer-house; here, again, Grape-vines will justify their use, for they not only give the desired protection from the rays of the sun, and a privacy that is always welcome, but in autumn will furnish an abundance of luscious fruit, thus giving a twofold return to the fortunate owner.

Fifty-two years ago we established our nursery, and a careful investigation shows that we were the first nurserymen to specialize in the production of American Grape-vines. There are certain natural conditions of soil and climate on the south shore of Lake Erie, and in this section of New York state, which are peculiarly adapted to Grape-growing; the result is that vines from our nursery have a wonderfully well-developed root-growth, while the tops on our one-year vines are almost as large as those on two-year plants from other sections. Our business extends to every state in the Union and to foreign countries, and we have achieved a national reputation for accuracy in varieties, grading to the best standards, promptness in filling orders, and for the largest stock and best-selected list of varieties in the country.

HOW TO ORDER

Use the order sheet in making out your orders.

Name and address should be written very distinctly.

Select as many varieties as you require to make up the number wanted.

Order early to insure having the stock reserved before our assortment is broken.

Club orders are solicited and will be given special prices, based on aggregate amount of orders.

Terms cash with order, if for immediate shipment. Orders booked in advance must be paid for before shipment is made.

Remittances should be made by post-office or express money orders, or draft on New York or Chicago. C. O. D. orders must be accompanied by one-fourth of the amount of the order.

Shipping season is from October 1 to June 1.

No charge is made for boxing, baling, or packing.

Transportation is at purchaser's risk. Our responsibility ceases when goods are delivered in good order to forwarding companies.

Our nurseries are free from injurious insects and diseases. A certificate of inspection will be attached to every shipment.

Our planters' price-list will be sent to all applicants who desire to buy for commercial planting in larger quantities than offered in this list.

Guarantee. We warrant our stock true to name and quality represented, with the express understanding and agreement that, should any not prove true to name, we will refund the money paid or replace with others that are true, but we are not liable for damage other than herein named.

When and How to Plant

When. Grape-vines, Currants, and Gooseberries can be planted in the fall, beginning October 1, until the ground freezes, and in the spring as soon as the ground is in proper condition to work. All small-fruit plants, as Blackberries, Red and Black Raspberries, and Strawberries, succeed best when planted in early spring.

How. For Grape-vines, dig holes 12 to 15 inches wide, 15 inches deep and 8 feet apart. Loosen the earth in the bottom and throw in 2 or 3 inches of surface soil. Before planting, the tops of the plants should be cut back to within two or three buds of the previous year's growth and the roots to 6 or 8 inches in length. Spread the roots horizontally in the bottom of the hole, in as near a natural position as possible; cover 2 to 3 inches with good surface soil and firm the earth thoroughly. Then fill the hole full, so that only the two buds will be above the ground.

How to plant other small-fruits is told under their respective heads.

PRUNING

In pruning Grapes it must be kept in mind that the fruit of the present year is borne on shoots of this year which spring from canes of last year or from the older wood. A good average yield for a Concord vine is fifteen pounds. In order to produce this amount, from forty to sixty clusters are required. Each shoot usually bears two or three clusters; therefore, twenty to thirty buds of the previous year's growth are left. Good pruning, then, consists of cutting out all the wood, excepting the canes or spurs sufficient to furnish the shoots for the desired number of clusters.

The beginner should keep the following points in mind:

1. Old wood never bears fruit again.
2. The wood which grows from the pruned vine will bear fruit this year and furnish the bearing shoots for next year's crop.
3. If no pruning is done, the vine will bear a dozen inferior clusters.
4. By pruning off nine-tenths of the wood and leaving only about thirty buds to the vine, the yield of high-quality fruit will be increased.

Vines may be pruned in the fall as soon as leaves drop and until the swelling of the buds in the spring.

TRAINING

In the home garden, where there is not much room for the extensive training methods used by commercial growers, the bordering fence can be utilized to good effect by training the vines along the top. Grape-vines in the back yard may be run over the porch, or a simple trellis may easily be built. A trellis that serves the purpose well can be made in a few spare moments with a saw, hammer, a few nails, and some boards. Two pieces of board, 5 feet long, and two others, about 8 feet long, make the frame. Lay one end of each of the two longer boards on the ground, raise the other ends to the height of the 5-foot boards and nail together, with the shorter boards perpendicular. Place these two "lean-to" ends about 8 feet apart and nail narrow boards across from one to the other, leaving the boards about 6 inches apart. Plant your vines at the bottom and let them train up the slope, which should face the sun.

Grapes for Your Garden

Did you eat any Grapes last year? Did you buy them or pick them from your own vines? Anyhow, you know how delicious they were and, if you bought them, you probably wished you had some vines yourself.

There is no reason why you can't grow Grapes. Small space is no drawback. The back yard, the front yard, or any place where there is earth enough to set a vine in is large enough to grow Grapes. Make an arbor at the side or rear of the house, like the one shown on page 15. It will support the vines and add beauty to the grounds. Try it.

Some of the following varieties are indicated by large, **BLACK TYPE**. These are the best garden sorts, and are recommended for general garden planting. The varieties in small type are also worthy of special merit, and thus you can make a selection that will give fresh fruit for quite a long period.

Five vines are sold at the ten rate; fifty vines at the hundred rate. Several varieties may be selected to make up the number wanted. The vines we send by mail are not small vines but are **strong** and **well-rooted**.

All stock delivered
at destination by ex-
press or parcel post,
charges paid.



Catawba stands first among the Red Grapes for
garden and market

RED GRAPES

AGAWAM. An exceedingly reliable sort, for it rarely fails to produce huge crops. Berries large and firm; flesh tender and juicy, with very little pulp; flavor and quality excellent; keeps well. Try Agawam in making grape-juice or wine. 30 cts. each, \$2 for 10, \$15 per 100.

Amber Queen. Bunch long; berries medium; flesh tender; flavor and quality very good. Not entirely hardy unless given a little winter protection. 40 cts. each, \$3 for 10, \$20 per 100.

Berckmans'. Larger than Delaware. Berries good-sized; quality and flavor excellent. This is a recent introduction of great merit. 40 cts. each, \$3 for 10, \$20 per 100.

BRIGHTON. Bunch and berries fair-sized; flesh tender; flavor sweet and melting. Brighton makes up in quality for what it lacks in size. 50 cts. each, \$3.50 for 10, \$25 per 100.

Brilliant. Both bunch and berries are large; flavor of the best; keeps well and is a good shipper; vine very productive. 50 cts. each, \$4 for 10, \$30 per 100.

CATAWBA. If you asked some of the big Grape-growers, "Which is the best red variety?" the answer would be "Catawba." There would be good reasons for the answer, too. It is last to ripen; the bunch and berries are large; the flesh is juicy, pulpy, and possesses a delightful sugary flavor. 30 cts. each, \$2 for 10, \$15 per 100.

DELAWARE. One of the very best for table use. Bunch and berries comparatively small, but the flavor is very sweet and delicious. 50 cts. each, \$3.50 for 10, \$25 per 100.

Dracut Amber. Bunch and berries are extra large; flesh tender; flavor mildly acid, aromatic; very hardy. 30 cts. each, \$2 for 10, \$15 per 100.

Gärtner. A large Grape of more than usual quality. Bunch large and compact; flesh tender; flavor very rich. 50 cts. each, \$4 for 10, \$30 per 100.

Goethe. Both bunch and berries are unusually large; berries are oval in shape; flesh tender, firm enough for shipping; flavor sweet and aromatic. Goethe is valuable for table use. 50 cts. each, \$4 for 10, \$30 per 100.

LINDLEY. One of the very best early varieties. Bunch medium-sized; berries large and full; flesh



Lindley is an early variety, with large, sweet, juicy berries

Red Grapes, continued

tender and juicy; flavor sweet, delicious, melting in the mouth. 30 cts. each, \$2 for 10, \$15 per 100.

LUTIE. This will be the first red Grape on your table. Large in both bunch and berry; flesh tender and juicy; flavor sweet and sprightly; vine hardy and very productive. Lutie is splendid for making jelly and grape-juice. 40 cts. each, \$3 for 10, \$20 per 100.

Moyer. Looks and tastes like Delaware; vine is more vigorous and berries are larger. 40 cts. each, \$3 for 10, \$20 per 100.

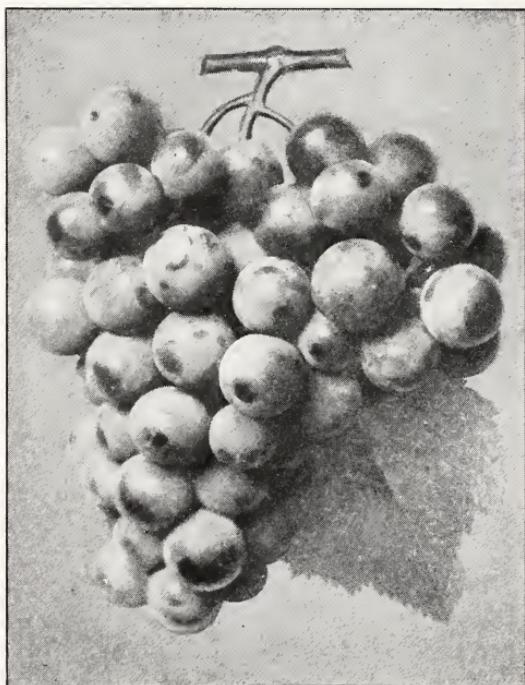
Perkins. Bunch large; berries medium; flesh tender; flavor sweet. A vigorous growing variety. 40 cts. each, \$3 for 10, \$30 per 100.

SALEM. Bunch large and heavy; berries round, and an inch thick; flesh tender; flavor sweet, aromatic. Salem is an excellent keeper. For table it is hard to beat. It is a valuable sort for making grape-juice and grape-pie. Salem ought to be in every garden and small vineyard; it is a leader among the red sorts, and bids fair to take first place when it becomes generally known. 40 cts. each, \$3 for 10, \$20 per 100.

VERGENNES. Originated in Vermont, which is proof enough of this Grape's hardiness. Bunch and berries large; flesh juicy and with little pulp; flavor sweet and delightful. Excellent pies can be made from Vergennes. See page 16 for directions. 40c. each, \$3 for 10, \$20 per 100.

Woodruff. Bunch short and compact; berries large; flesh juicy; flavor deliciously subacid. Just right for making grape-jelly. A very desirable variety. See recipe on page 15. 40 cts. each, \$3 for 10, \$20 per 100.

Wyoming. Bunch small and compact; berries medium; flesh firm; flavor very agreeable, although not so sweet as Delaware. 40 cts. each, \$3 for 10, \$20 per 100.



Concord sets the standard for all other varieties.
No Grape is more popular

BLACK GRAPES

Bacchus. A high-quality Grape. Bunch and berries small to medium-sized; flesh juicy; flavor sprightly. Very good for making wine. 40 cts. each, \$3 for 10, \$20 per 100.

Barry. Bunch large to very large; berries large; flesh tender; flavor sweet; quality good. An excellent sort for table use or for making grape-pie. Keeps well. 50 cts. each, \$4 for 10, \$30 per 100.

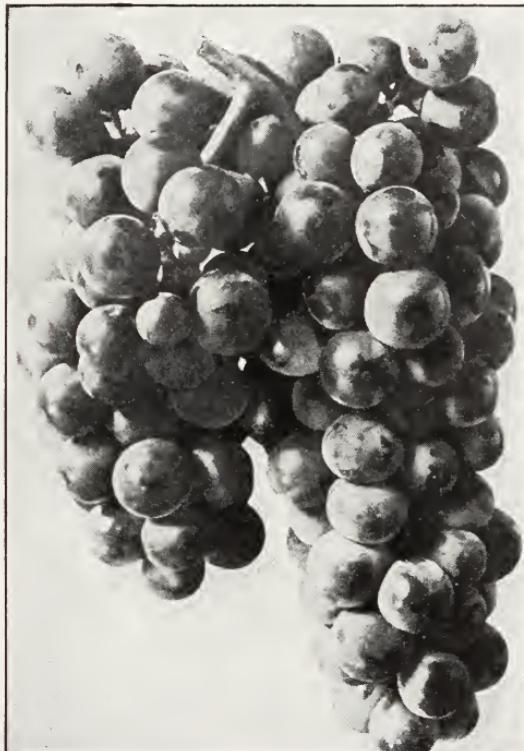
Beta. New. Bunch and berries medium-sized, of fair quality; subacid; exceedingly hardy and productive. Will succeed when other kinds fail. 50 cts. each, \$4 for 10, \$30 per 100.

CAMPBELL (Campbell's Early). Bunch large and compact; berries large, somewhat elliptical in shape; flesh is pulpy, tender, yet firm enough to keep and ship well; flavor sugary and aromatic. An excellent table Grape; splendid for jelly and catsup. 50 cts. each, \$4 for 10, \$30 per 100.

Champion. Both bunch and berries medium to large; flesh juicy and pulpy; flavor sweet and crisp. An excellent sort for making grape-jam or -jelly. 30 cts. each, \$2 for 10, \$15 per 100.

Clinton. One of the leading black Grapes. Bunch and berries small in size but high in quality; flesh juicy; flavor crisp and sweet. Widely used for making wine. 30 cts. each, \$2 for 10, \$15 per 100.

CONCORD. This is the Grape by which all others are judged, for it is the standard home and market sort. It owes its great popularity to its large size, exquisite flavor, and adaptability. The bunch is large, shoudered, broad and compact; in fact, the big berries are crowded in the bunch. It is firm, a good keeper, and stands up well under shipping. For table



Campbell is a splendid sort for table use, and for preserving

Black Grapes, continued

use, or for making grape-juice, there is no sort that can beat Concord. No matter whether you are going to plant a few vines or several thousand, you must include Concord. 30 cts. each, \$2 for 10, \$15 per 100.

Cynthiana. Considered one of the best red wine Grapes. Bunch good-sized; berries small. More valuable in the South than in the North. 25 cts. each, \$2 for 10, \$18 per 100.

Early Victor. Berries medium-sized; bunch large; flesh tender; flavor sugary and sprightly. Good for making grape-pie or sherbet. 30 cts. each, \$2 for 10, \$15 per 100.

Eaton. Bunch large and compact; berries very large, sometimes an inch in diameter; flesh tender and pulpy; very juicy; flavor sweet and delightful; quality good. In many respects Eaton resembles Concord. Try some this year. 50 cts. each, \$4 for 10, \$30 per 100.

Eumelan. Bunch medium-sized, round, and numerous; flesh tender; flavor sweet and melting. An excellent red-wine Grape. 40c. each, \$3 for 10, \$20 per 100.

Hartford. Bunch large; berries large, and apt to drop if allowed to ripen fully on the vine; flesh pulpy; sweet, slightly acid; quality fair. 30c. each, \$2 for 10, \$15 per 100.

Herbert. A Grape that should be more widely planted. Bunch and berries large; flesh juicy; flavor sweet and delicious; quality high. Very good for table use. 50 cts. each, \$4 for 10, \$30 per 100.

HUBBARD. New. Berries and bunch large; quality sweet and delicious, having that fine and pleasant flavor approaching the European or Vinifera Grapes; seeds few and small, separating freely from the tender pulp; skin thin and firm. Ripens before Concord. \$1.50 each, \$12 for 10, \$100 per 100.



Eaton Grapes are large, juicy, sweet, and may be classed among the standard varieties



Moore is one of the best sorts for general garden culture

Black Grapes, continued

Ives. A good sort for wine-making. Bunch and berries medium to large; flesh pulpy; flavor sweet and slightly acid; good keeper; vines very productive. 30 cts. each, \$2 for 10, \$15 per 100.

Janesville. Bunch and berries medium-sized; flesh pulpy, juicy; flavor sprightly and appetizing; quality fair. Janesville is considered the hardiest variety of Grape. If you are having difficulties in raising Grapes on account of climate, try Janesville. 40 cts. each, \$3 for 10, \$20 per 100.

✓ **MOORE** (Moore's Early). A great favorite with home-growers. Bunch medium to large; berries large to very large; flesh tender, juicy, and firm; flavor sugary, similar to Concord. Moore is good for making grape-juice, in addition to being an excellent table sort. 40 cts. each, \$3 for 10, \$20 per 100.

Black Grapes, continued

WILDER. Bunch large and heavy; berries large; flesh tender; flavor crisp and sweet. Wilder keeps well. Excellent grape catsup can easily be made from this variety. See recipe on page 16. 50 cts. each, \$4 for 10, \$30 per 100.

WORDEN. Berries larger than Concord; bunch large and compact; quality unexcelled; flavor delightfully sweet. There is no question but that Worden is one of the leading varieties grown. Makes excellent grape-juice or sherbet. Try some this year. 40 cts. each, \$3 for 10, \$20 per 100.

WHITE GRAPES

DIAMOND. Bunch large and compact; berries large, round, and numerous; flesh juicy and melting; flavor sweet and spicy; vine hardy, productive, and strong. Diamond is an excellent table Grape, and if planted with Winchell you will get a succession of fresh fruit. 40 cts. each, \$3 for 10, \$20 per 100.

Duchess. Bunch medium to large. Berries medium; flesh tender and juicy; flavor sweet. One of the best for table use. 40 cts. each, \$3 for 10, \$20 per 100.

Elvira. Bunch and berry medium. 30 cts. each, \$2 for 10, \$15 per 100.

Empire (Empire State). Quality very good; flavor deliciously sweet; bunch and berries medium. Compares favorably with Niagara. 40 cts. each, \$3 for 10, \$20 per 100.

Green's Early. Bunch and berries medium to large; flesh tender; flavor sweet. 40 cts. each, \$3 for 10, \$20 per 100.

Martha. Bunch and berries very handsome, of medium size; flavor sweet and spicy. 40 cts. each, \$3 for 10, \$20 per 100.

Missouri Reisling. Size medium; flesh juicy and tender; flavor sugary and melting. 30 cts. each, \$2 for 10, \$15 per 100.

NIAGARA. The standard white Grape. Both bunch and berries are large to very large, handsome, and well formed. The flesh is firm, juicy, without much pulp; flavor is of the very best, and does not resemble any other sort. The vine is hardy, vigorous, and extremely productive. Frankly speaking, it is hard to describe Niagara, so numerous are its points of superiority. The best way is to try some yourself. Plant the vines anywhere. Do it this year. 40 cts. each, \$3 for 10, \$20 per 100.

POCKLINGTON. A very handsome Grape of extra-large size. Bunch large and compact; flesh juicy, with considerable pulp; flavor sugary and delicious. Vines are extremely healthy and hardy. Pocklington is perhaps the most beautiful Grape in cultivation. 40 cts. each, \$3 for 10, \$20 per 100.

WINCHELL (Green Mountain). One of the earliest of all Grapes. Bunch is medium to large; berries are medium, numerous, and fairly compact in the bunch; flesh is tender, pulpy, with few seeds; flavor sugary, without the tang of crispness found in many sorts. Without question this is one of the best table sorts. Its quality can't be beaten. The vine is hardy, vigorous, and very productive. Be sure to get some Winchell. 50 cts. each, \$4 for 10, \$30 per 100.

Small-Fruits

For the accommodation of our friends, we include a list of what we consider the best varieties of small-fruits. We are testing many others, but, following out the usual Hubbard plan of protecting the customer, they will not be offered for sale until we are absolutely sure of their worth and reliability.

You should have a few small-fruit plants, and you may select from the following lists with the feeling that they are Hubbard quality and that the Hubbard reputation is back of them.

Currants

Plant in rows 6 feet apart and 4 feet apart in the rows; or, if to be cultivated both ways, 5 feet apart each way. Before planting, the roots should be pruned as described for Grape-vines (see instructions on page 1), and, in planting, the same care should be taken to firm the earth about the roots. After planting, cut back the tops about half the previous year's growth. In market plantations, the bush form of growing the plants is found most profitable.

BLACK CURRANTS

BOSKOOP (Boskoop Giant). Easily the best black Currant. The berries are large to extra large; flesh is pulpy and juicy; flavor sweet and rich. For canning or shipping, Boskoop is one of the most desirable varieties. The bush is strong, healthy and vigorous. For all purposes plant Boskoop. 30 cts. each, \$2 for 10, \$15 per 100.

Champion (Black Champion). An excellent-flavored fruit; medium to large. A good running mate for Boskoop. 30 cts. each, \$2 for 10, \$15 per 100.



A cluster of Perfection Currants. Any garden can get such specimens from Hubbard's plants

Black Currants, continued

Lee (Lee's Prolific). Fruit is usually good-sized; flavor is strong. 30 cts. each, \$2 for 10, \$15 per 100.

Naples (Black Naples). Fruit is larger than medium; flavor strong and spicy. This is an old favorite for canning purposes. 30 cts. each, \$2 for 10, \$15 per 100.

RED CURRANTS

Albert (Prince Albert). Clusters medium; berries medium to large; flavor and quality high. A great canning favorite. 30 cts. each, \$2 for 10, \$15 per 100.

Cherry. A very productive sort. Berries large; flavor of the best. An excellent variety for general planting. 30 cts. each, \$2 for 10, \$15 per 100.

FAY. One of the newer and most desirable red varieties. Berries are large, juicy, meaty, and with little pulp; flavor slightly acid, but nevertheless quite pleasing. The berries are borne in long-stemmed clusters. 30 cts. each, \$2 for 10, \$15 per 100.

London. Fruit large; flavor crisp, slightly acid; bush vigorous and productive. 30 cts. each, \$2 for 10, \$15 per 100.

North Star. Berries medium; flavor mild and pleasing. 30 cts. each, \$2 for 10, \$15 per 100.

PERFECTION. Berries larger than Fay, and borne in bigger clusters; flavor mildly subacid. A really high-class variety. 40 cts. each, \$3 for 10, \$20 per 100.

Pomona. Clusters and berries medium; flavor sweet. A really excellent variety. 30 cts. each, \$2 for 10, \$15 per 100.

Red Cross. Quality very good; berries and clusters usually large; hardy. 30 cts. each, \$3 for 10, \$15 per 100.

Red Dutch. An old favorite. Clusters and berries medium; flavor fair. Good for canning. 30 cts. each, \$2 for 10, \$15 per 100.

Versailles. An excellent sort, resembling Cherry in many ways. 30 cts. each, \$2 for 10, \$15 per 100.

Victoria. Clusters and berries medium size; flavor mild. 30 cts. each, \$2 for 10, \$15 per 100.

WILDER. One of the best red Currants. Berries large; flavor mild and spicy; quality very high. Be sure to plant some Wilder. Many commercial growers are planting it extensively. Keeps well. 30 cts. each, \$2 for 10, \$15 per 100.

WHITE CURRANTS

White Dutch. A good early sort. Berries medium; flavor mild; quality high. 30 cts. each, \$2 for 10, \$15 per 100.

WHITE GRAPE. Probably the best white Currant. Clusters are long; berries large to very large; flavor mild and spicy; quality unexcelled. A good table variety. 40 cts. each, \$3 for 10, \$20 per 100.

White Imperial. Excellent for table use. Flavor sweet and delicious; very productive. 40 cts. each, \$3 for 10, \$20 per 100.

Gooseberries

Every garden should have a few Gooseberry bushes, for the fruit is delicious in jams and jellies. Plant them the same as currants and give the same care.

WHITE GOOSEBERRIES

Chautauqua. Berries large, smooth and handsome; flavor sweet and delightful. As a table sort, this variety is certainly at the top of the list. 50 cts. each, \$4 for 10, \$30 per 100.

Columbus. Berries large, smooth, slightly elliptical in shape. An excellent general-purpose fruit. 50 cts. each, \$4 for 10, \$30 per 100.

Downing. Considered the best Gooseberry. The fruit is medium to large; flesh soft, juicy, and tender; flavor just barely sour; quality good. Downing is equally valuable for table use or for market. 30 cts. each, \$2 for 10, \$15 per 100.

Pearl. Resembles Downing in many respects. Flavor and quality good. 30 cts. each, \$2 for 10, \$15 per 100.

Smith. A very good table variety. Berries large; flesh firm and juicy; flavor sweet; bush hardy. 30 cts. each, \$2 for 10, \$15 per 100.

Triumph. Flesh tender; flavor good; quality high. 50 cts. each, \$4 for 10, \$30 per 100.

RED GOOSEBERRIES

Houghton. One of the old "standbys." The berries, while medium in size, are of very fine quality and highly flavored. Every gardener should include some of the Houghton in his planting. 30 cts. each, \$2 for 10, \$15 per 100.

Josselyn (Red Jacket). The leading red variety. The berries are medium to large; flesh pulpy and juicy; flavor good. For canning or



Many growers consider Downing the best Gooseberry for market and table

Red Gooseberries, continued

making jams and jellies, we can heartily recommend Josselyn. 40 cts. each, \$3 for 10, \$20 per 100.

Poorman. A new American Gooseberry whose robust bushes and fine berries have given it a place as leader among the many kinds grown. One bush produces eight pounds of fruit. Berries large, oval, an attractive red at maturity; quality fine; vigorous and healthy grower. 50 cts. each, \$4 for 10, \$30 per 100.

Blackberries

Blackberries should be planted in rows 7 feet apart and 3 feet apart in the row. This will require about 2,100 plants to the acre. Close planting is not advisable.

Cut out old wood as soon as the canes have done bearing, to give more vigor to the young canes.

Blowers. A grand new berry of large size. Quality good; flavor slightly acid; large; ripens early. 20 cts. each, \$1.50 for 10, \$6 per 100.

ELDORADO. Berries large; flavor sweet and good. Excellent for either table or market use. 20 cts. each, \$1.50 for 10, \$6 per 100.

LUCRETIA DEWBERRY. Often called trailing Blackberry. Fruits are large, soft, and higher in quality than any Blackberry; flavor is sweet and delicious. Very good for table use. 15 cts. each, \$1.20 for 10, \$5 per 100.

Mersereau. Medium to large; flavor sweet; flesh juicy; quality excellent. 20 cts. each, \$1.50 for 10, \$6 per 100.



Blackberries

RATHBUN. A great favorite of high value. Berries very large; flesh firm; flavor sweet; quality of the best; bush is hardy, vigorous and productive. 20 cts. each, \$1.50 for 10, \$6 per 100.

SNYDER. A very popular variety on account of its high quality and early ripening. Berries medium; flavor delightful. 15 cts. each, \$1.20 for 10, \$5 per 100.

Ward. Extra-large size; flavor sweet and delicious; very hardy. 20 cts. each, \$1.50 for 10, \$6 per 100.

Wilson. Large berries, ripening early; flavor sweet. 20 cts. each, \$1.50 for 10, \$6 per 100.

Raspberries

The Red Raspberries should be planted in rows 4 feet apart, with 3 feet between the plants; black varieties 6 feet apart in the rows.

COLUMBIAN. Dark purple. Berries large and well formed; flesh firm and tender; flavor sweet. An old favorite for both table use and canning. 15 cts. each, \$1.20 for 10, \$5 per 100.

CUTHBERT. Red. Berries very large; flesh firm; flavor good; quality high. Bushes strong, vigorous, hardy, and productive. You can't go wrong if you plant Cuthbert. 12 cts. each, \$1 for 10, \$3 per 100.

Early June. A new Red Raspberry produced at the New York Experiment Station. Said to be hardy and more vigorous than some other kinds. Yields heavily and berries average large; high in quality. 25 cts. each, \$2 for 10, \$15 per 100.

GOLDEN QUEEN. Yellow. A high-quality berry of large size; flavor sweet and pleasing. 20 cts. each, \$1.50 for 10, \$6 per 100.

KANSAS. Black. Berries large and firm; flavor good; quality excellent; ripens early. 12 cts. each, \$1 for 10, \$5 per 100.

MARLBORO. Red. Berries large, firm, and good; ripens early. Fine for canning purposes and table use when fresh. 12c. ea., \$1 for 10, \$3 per 100.

PLUM FARMER. Black. The best new addition to the blackcaps. Extra large; flesh firm but tender; flavor sweet and good. It has proven its worth, and is bound to be a winner. 12 cts. each, \$1 for 10, \$5 per 100.

ST. REGIS. Red. A new Raspberry of great value. Everbearing; large; firm; quality high. Small and large growers find it a good sort for their purposes. 15 cts. each, \$1.20 for 10, \$6 per 100.



Cuthbert
Raspberries

Strawberries

Strawberries will do well on almost any well-drained soil. In home gardens set the plants in rows 2 to 3 feet apart, with the plants 15 to 18 inches apart in the row. For field culture the rows may be farther apart.

In the following list all varieties marked "P" are perfect-flowering. The other sorts should be planted close to those marked, so their blossoms may become pollinated from the perfect-flowering kinds.

BELT (William Belt). P. Late. Berries are large to very large; shape conical and uniform. In our plantings we have found Belt to be one of the most desirable sorts, and we strongly recommend it. 80 cts. for 50, \$1.50 per 100.

Brandywine. P. Midseason. Berries large; quality and flavor very good; vigorous and productive. 80 cts. for 50, \$1.50 per 100, \$8 per 1,000.

Bubach. Early. Berries bright scarlet and large. An old-time favorite. \$1 for 50, \$1.75 per 100, \$10 per 1,000.

Dunlap (Senator Dunlap). P. Early to midseason. Quality high; size large. Put up some Strawberries for use next winter. 75 cts. for 50, \$1 per 100, \$8 per 1,000.

Gandy. P. Extra late. An excellent variety, planted widely everywhere. It is large, firm, and the flavor is good. 75 cts. for 50, \$1 per 100, \$8 per 1,000.

Glen Mary. P. Midseason to late. Berries are large, well-shaped, and firm. The flavor and quality are unusually good. 75 cts. for 50, \$1 per 100, \$8 per 1,000.

Haverland. Midseason. One of the standard varieties for either your own table or for market. The berries are large, long, and rather pointed.

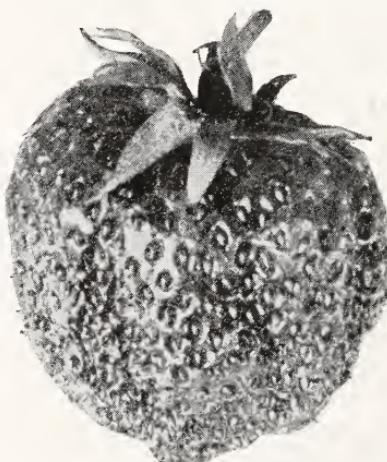
The flesh is soft, tender, and of fair quality. \$1 for 50, \$1.50 per 100, \$10 per 1,000.

Michel (Michel's Early). P. Early. Berries medium size; quality fair. A good pollenizer for imperfect-flowering sorts. 75c. for 50, \$1 per 100, \$8 per 1,000.

Sample. Midseason. Large to very large; flesh firm; quality very good. 75 cts. for 50, \$1 per 100, \$8 per 1,000.

Superb. Everbearing. You can pick berries from early summer until snow flies. Berries large, firm, and of good quality; plants strong and vigorous; will fruit same season planted. 25 cts. each, \$2 for 10, \$10 per 100.

Warfield. Medium early. Another great canning variety. The berries are good-sized and are deep red clear through. 75 cts. for 50, \$1 per 100, \$8 per 1,000.



Glen Mary Strawberry

Good Rules for Serving Grapes

FRESH GRAPE-JUICE

Unfermented Grape-juice is in popular favor and can easily be made at home at small cost. The pure, properly preserved juice of ripe Grapes is a most refreshing and healthful drink. Very little apparatus is required for making it. An ordinary flat-bottomed boiler that holds about five gallons or more of water will do for pasteurizer. The principle is to clarify the pure juice and destroy all germ-life in it without changing the fresh Grape flavor, and to seal up the juice hermetically in this condition so that it will remain fresh and good for years.

SIMPLE HOME PROCESS FOR MAKING UNFERMENTED GRAPE-JUICE

Use ripe Grapes, picking out all defective and green berries. Take berries from stem and crush. Strain juice through cheesecloth and then put in pint or quart bottles or fruit-cans. Place the filled bottle or can in the boiler on stove and fill boiler with luke-warm water to near the top of the bottles. Have water boiling hot for about 30 minutes, keeping all the bottles full by pouring hot juice from one of them. While hot, put in corks or, if fruit-cans are used, sterilize rubber and top. Then set bottles on table to cool and seal the corks with wax. Place in a cool, dry cellar and, if the work has been properly done, it will keep for years.

The Concord Grape is the most satisfactory and widely used for making Grape-juice. The process is similar to that used for canning fruits and is well understood by every skilled housewife.

GRAPE JELLY

Jelly from ripe Grapes is prepared in this way: Mash the Grapes and heat them until the juice runs. They must be heated very slowly. Then strain through a colander and drip through a jelly-bag. Measure the juice and allow a



Grape vines are as beautiful as roses—and more useful—for covering a pergola or trellis

Good Rules for Serving Grapes, continued

pound of sugar to a pint of juice, which is the same as a pint to a pint. Melt the sugar with the juice and boil rapidly for 30 minutes. Try by dropping a little on ice and, if thick enough, pour into jelly glasses.

GRAPE SHERBET

Boil $1\frac{1}{4}$ cupfuls of sugar with 2 cupfuls of water for 5 minutes, and mix with 2 cupfuls of Grape-juice, 2 teaspoonfuls of orange-juice, and freeze. Just before removing the dasher, beat in the well-beaten whites of 2 eggs.

GRAPE PIE

Remove pulps from Grapes and simmer until soft. Rub through a colander and add the skins to the strained pulp. Add sugar to taste—about a cupful to a pint of the Grape pulp. Pour into a deep pieplate lined with crust. Cover with an upper crust and cook until brown. A little grated orange peel may be added to the Grapes.

GRAPE JAM

Heat Grape-skins and pulp, by putting them in a crock placed in hot water for 30 minutes. Cool and rub through a colander, removing seeds by pressing pulp and skins through. For every 2 pounds of pulp allow $2\frac{1}{4}$ pounds of sugar. Simmer together until it is the consistency of thick jam. Pack into small jars.

GRAPE CATSUP

For Grape catsup weigh the Grapes and allow 2 pounds of sugar to 10 pounds of Grapes, a pint of cider vinegar, and an ounce each of mace, cloves, and cinnamon. Boil the sugar and vinegar for 15 minutes and add to the pulp and skins which have been heated, rubbed through a colander to remove skins and seeds, and cooled. Then boil all together 20 minutes, and bottle. Boil slowly and, if too thick, add a little more vinegar.

CURRENT PRESERVES

Use the large red Currants for this preserve. Arrange in alternate layers in a preserving kettle, with sugar, using a pound of sugar for each pound of fruit. Let stand several hours, then pour off the juice, and boil to a thick syrup; then add the Currants, and cook several minutes longer, or until the syrup jellies when tested. Fill into glasses or jars, and seal.

Every plant you order from T. S. Hubbard Company comes to you by parcel post or express, PREPAID. There's a big saving for you.

You must have some friends and neighbors who would also like small-fruit plants in their gardens. Please write their names and addresses below and accept our thanks.

Spraying Calendar

The necessity for spraying is acknowledged by all authorities as being one of the requirements of successful fruit-growing. Spraying not only insures better fruit, but more of it, greatly increasing its quality and value.

GRAPE VINES (Fungous diseases; flea-beetle)

First application.—In spring when buds swell, copper sulphate solution. *Paris green for flea-beetle.*

Second application.—*When leaves are 1 to 1½ inches in diameter, bordeaux. Paris green for larvae of flea-beetle.*

Third application.—*When flowers have fallen, bordeaux. Paris green as before.*

Fourth application.—*Ten to 14 days later, bordeaux.*

CURRENT (Mildew, worms)

First application.—*At first sight of worms, arsenites.*

Second application.—Ten days later, hellebore. *If leaves mildew, bordeaux.*

Third application.—If worms persist, hellebore.

GOOSEBERRY (Mildew, worms)

First application.—*When leaves expand, bordeaux. For worms, as above.*

Second application.—*Ten to 14 days later, bordeaux. For worms, as above.*

RASPBERRY, BLACKBERRY, DEWBERRY

(Anthracnose, rust)

First application.—Before buds break, copper sulphate solution. Cut out badly diseased canes.

Second application.—During summer, if rust appears on leaves, bordeaux.

Third application.—Repeat second, if necessary. (*Orange or red rust is treated best by entirely destroying the affected plants.*)

STRAWBERRY (Rust)

First application.—*As first fruits are setting, bordeaux.*

Second application.—*After last fruits are harvested, bordeaux.*

Spray materials are now sold by all leading seedsmen, drug- and hardware stores, and are put up in concentrated form with full directions for use.



Niagara is the standard white Grape. See page 8.

T. S. HUBBARD COMPANY
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